



CORRALILLO CARMENERE 2016

D.O. Valle de Colchagua



VINEYARD

Our Coralillo Carmenere has its origins in the Colchagua Valley, more specifically, in Apalta, in hillside vineyards with excellent solar exposure. The soils are primarily of granitic and colluvial origin with low fertility, excellent drainage, and great complexity in terms of the presence of clay, silt, and organic matter. The vineyard is managed according to the principles of organic agriculture with a focus on fertility, the search for balance between ripeness and varietal expression, and on fruit concentration.

VINIFICATION

The grapes were harvested in early May and underwent a rigorous selection prior to a 7-day pre-fermentation maceration. The wine was aged for 20 months in French oak barrels from different cooperages and forests and with varying toast levels. The final blend includes a bit of Syrah from San Antonio for additional complexity and freshness.

TASTING NOTES

Deep violet-red in color. Very intense on the nose, with notes of red and black fruits as well as the spices characteristic of the variety. The palate has very good balanced between potency and freshness, as well as tremendous volume and an intense, prolonged finish.

FOOD PAIRING

Ideal with aged cheeses, red meats of all types, and charcuterie, etc. Decant and serve at 18 °C.

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 5.25 g/l

Residual Sugar: 2.39 g/l

pH: 3.5

888 cases produced